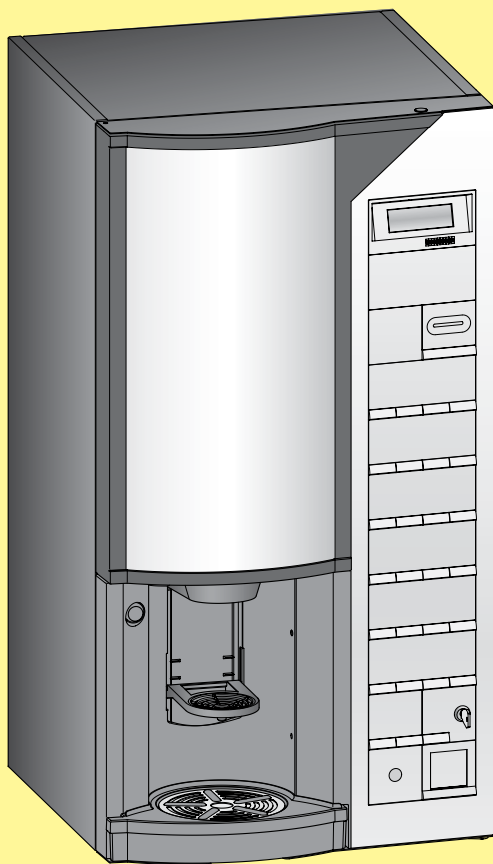
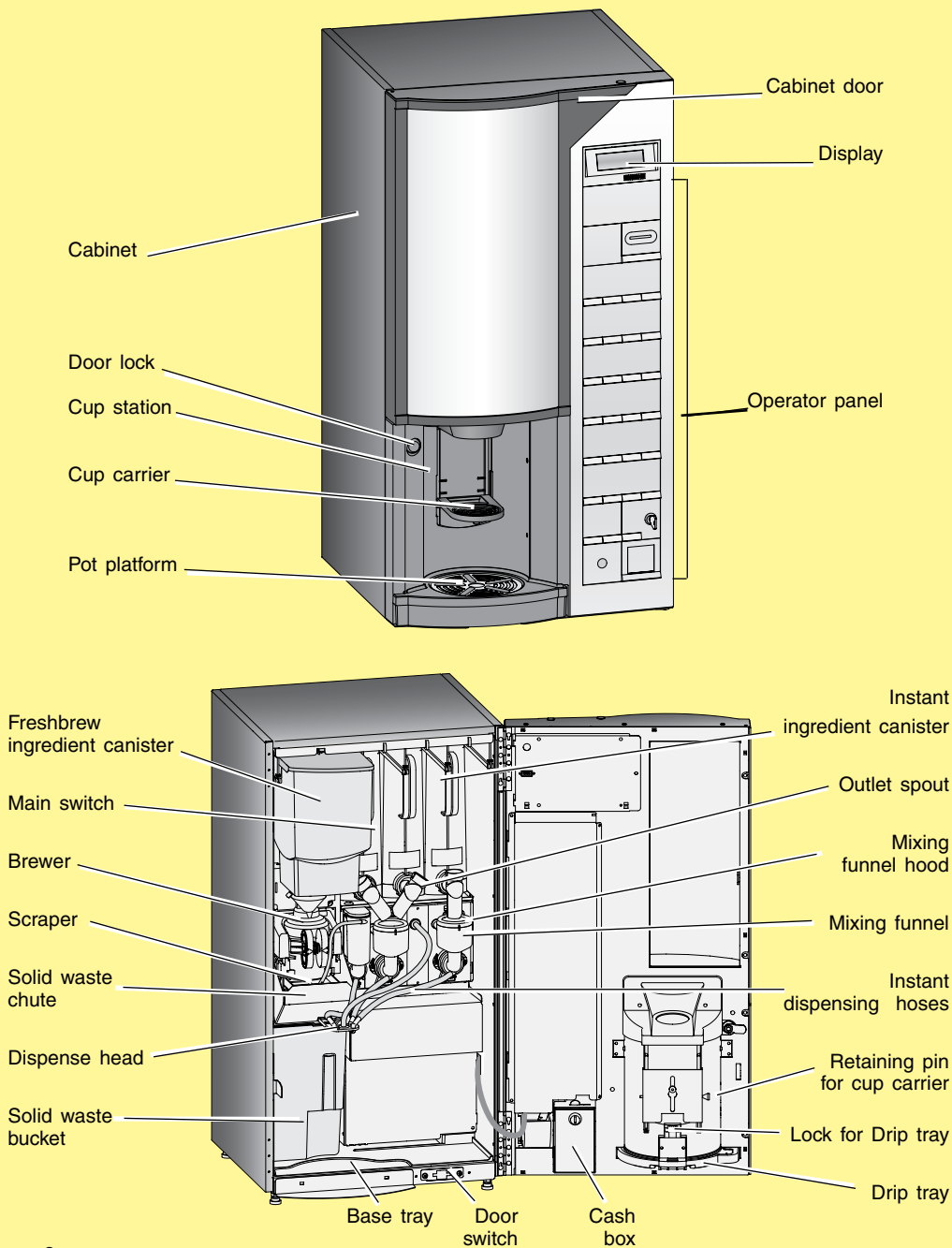


Quick Reference Guide

FB 7100



Description of the Machine Components



Reference Card Error Types

Display message	Possible cause	Possible action
Door open	Door not closed properly.	Close door properly.
Waste bucket full	Drip tray full.	Empty drip tray and wipe dry sensor.
Temperature low	The machine has been turned on recently.	Wait until the water is heated sufficiently (maximum 13 minutes).
Water tank overboil	Overboil thermostat has triggered.	Press reset button.

If it was impossible to remedy the fault, or other type of display message is shown, please contact the service.

Reference Card Error Types (continued)

Error types	Possible cause	Possible action
No display or machine not operating	Sensor in drip tray is wet. No power.	Empty drip tray and dry sensor. Check fuses/power cord.
No ingredient	Canister empty. Canister not correctly connected. Ingredient sticking to auger drive mechanism. Closed spout.	Refill canister. Reinsert canister correctly. Remove canister, clean auger drive mechanism and reinsert. Open spout.
Leak in mixing system or Mixing system overflows	Mixing funnels/hoses not correctly connected. Sealing ring leaking or not installed. Blockage in mixing funnels or dispensing tubes.	Reinstall and reconnect components. Replace sealing ring. Replace / clean blocked part/s.
Drip tray full	Water dripping from hoses. Drip tray full Mixing funnels blocked	Water tank and valves must be descaled / replaced. Empty drip tray. Clean mixing funnels
Machine does not shut down when drip tray is full	Foreign body clogging sensor	Clean sensor.
Freshbrew unit malfunction	Freshbrew unit not correctly assembled.	Reassemble freshbrew unit correctly.
Poor flavour of drink	Wrong ingredients. Fresh brew unit or dispensing system dirty.	Use correct ingredients. Replace/clean components and rinse thoroughly.
Inadequate quantity of drink	Ingredient residues clogging dispensing outlet system. Kink in outlet hose.	Replace/clean clogged component/s. Install hose of correct length.
Coins sticking	Coin mechanism sticking Coin track dirty, greasy or blocked.	Press coin return button. Clean coin track, cf. manual of supplier. Wait for 10 seconds.
Machine dispenses free drinks	Price set to 0.00. Price set to free vend.	Set correct price. Switch off free vend.

If it was impossible to remedy the fault, please contact the service.

Regular Cleaning *)

Opening and disconnecting

- Open the door by turning key clockwise (1).

Ingredient canisters

- Pull forwards solid waste container (2).
- Pull base tray (3) forwards.

Instant ingredient canisters

- Push the outlet tubes upwards to close the outlet spouts of the canisters (4).
- Take the canisters by the handles and pull them forwards to the end stop in guiding rails (5). The lids are automatically triggered open.
- If required, the canisters can be removed by lifting canisters upwards and pulling forwards over the end stops in guiding rails
- Fill canisters with ingredients.
- Press lid slightly down and push back canisters.
- Push the outlet tubes downwards to open the outlet spouts of the canisters (6).

Freshbrew ingredient canister

- Pull forwards freshbrew ingredient canister (7) approx. 30 mm.
- Open lid (8) and fill canister with coffee.
- Close lid.
- Push back canister in place. Check to make sure that it is locked in place.

Cleaning parts

Solid waste container

- Take out solid waste container. Empty container and insert a new liner.
- Push base tray back in place.

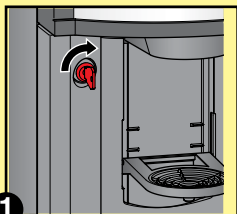
Cup carrier

It is recommended to have the cup carrier as an exchange kit (hygiene kit).

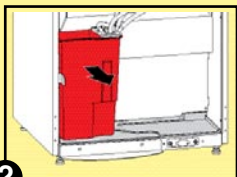
- Remove cup carrier: Take hold of the cup carrier with your right hand (9) and remove the corresponding retaining pin (10), situated on the rear side of the cup station, with your left hand.
- Clean the drip grid (11a) and tray (11b) in hot water with cleaning agent and dry parts.

*) All parts to be cleaned regularly are designed in a light blue colour. All parts of action are supplied in a green colour.

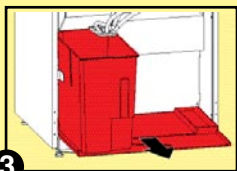
(see overleaf)



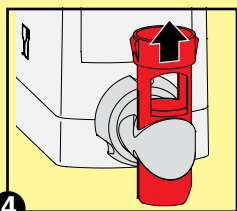
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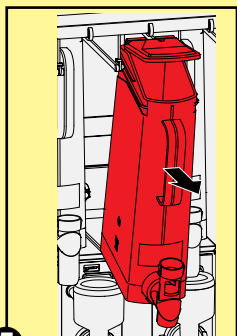
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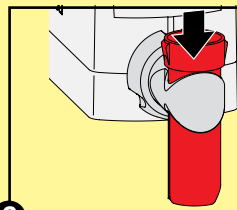
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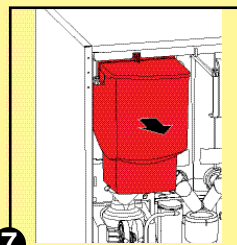
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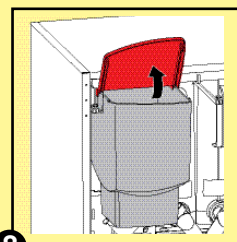
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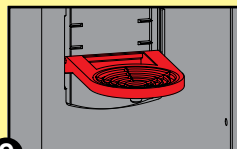
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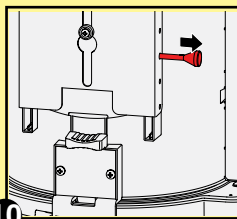
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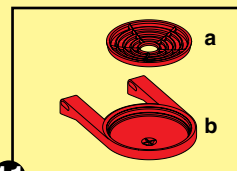
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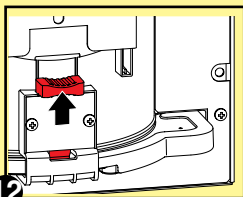


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11

Regular Cleaning (continued)

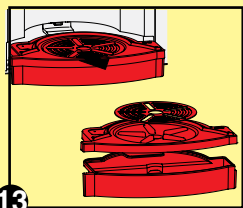


Drip tray

- Pull upwards lock for drip tray (12).
- Take out drip tray (13). Remove lid and empty tray. Remove grid from lid and clean parts in hot water with cleaning agent, and wipe parts dry.



Wipe sensor in lid dry.



Cleaning inside and outside

- Clean the door and housing inside and outside, and finally the bottom with a clean, damp cloth.

Mounting the cleaned parts

- Remount all parts.



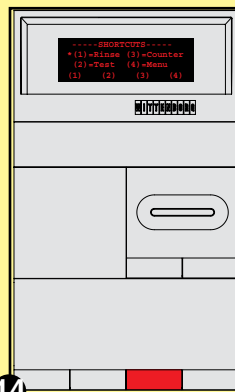
Ensure solid waste container is mounted correctly. Front side forward.



There is the risk of being scalded by hot water.

Observe the safety precautions in the operator manual.

- Have an empty pot (min. 1.5 l) ready to place on the pot platform.
- Turn to the display and perform a machine rinse using the preselection buttons (14).
 - Press button '1' to enter [Rinse]-function.
 - Close door and place pot on pot platform (15).
 - Press 'Sel' to start the rinse function. Follow the information on display.
- Repeat the rinse procedure min. once more.
- Press the button 'Esc' until the machine leaves programming mode.
- Remove and empty the pot.



Last check

- Clean the machine with a damp cloth on the outside. Clean also the pot platform.
- Perform a test dispensing with a drink with milk and sugar.

Deep Cleaning *)

Opening and disconnecting

- Open the door by turning key clockwise (1).

Ingredient canisters

- Pull forwards solid waste container.
- Pull base tray (3) forwards.

Instant ingredient canisters

- Push the outlet tubes upwards to close the outlet spouts of the canisters (4).
- Pull ingredient canisters forwards and fill with ingredients (5) (see Regular Cleaning).
- Leave the outlet spouts closed.
- Push canisters back in place.

Freshbrew ingredient canister.

- Pull forwards freshbrew ingredient canister approx. 30 mm (6).
- Open lid and fill coffee canister with coffee (7).
- Close lid, and push canister back in place. Check to make sure that it is locked in place.

Cleaning parts

It is recommended to have an exchange kit (hygiene kit), see operator manual.

Soak all parts, which will be disassembled, at least for 15 minutes in a bucket with hot water with cleaning agent.*

- Turn machine **off** at the main switch (8).

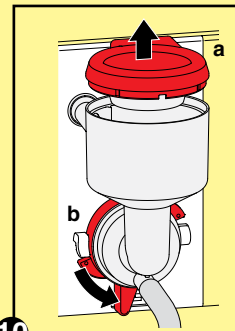
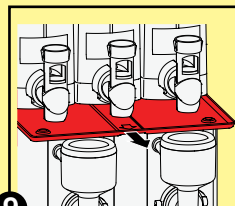
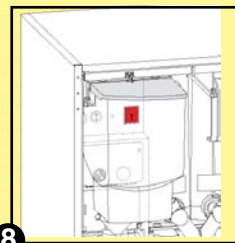
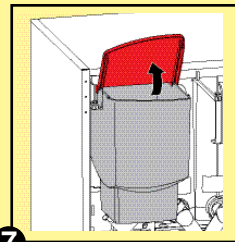
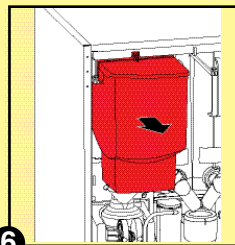
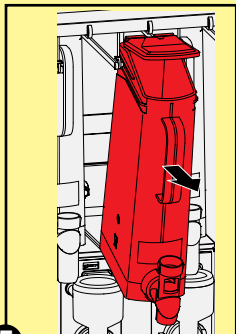
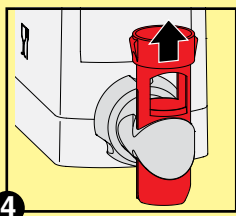
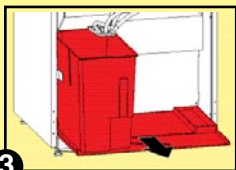
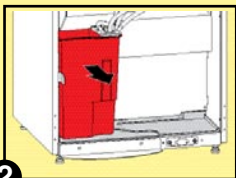
Instant ingredient mixer units

- Remove and clean the ingredient waste tray (9) with a clean and moist cloth.
- Relocate ingredient waste tray.
- Remove the mixing funnel hoods (10a).
- Remove mixer units: Loosen locking ring by pressing release lever (10b) anti-clockwise, and pull out mixing funnel leaving the hoses back on.

*) All parts to be deep cleaned are designed in a light and dark blue colour. All parts of action are supplied in a green colour.

For **) cleaning and ***)descaling: refer to the HACCP guidelines.

(see overleaf)



Deep Cleaning (continued)

- Remove sealing rings (11a).
- Pull off the whipper wheels (11b).
- Remove and clean the powder traps (11c).

Diffuser / Coffee whipper

- Remove brewer hose from diffuser.
- Remove the hood for diffuser by lifting it off (12).
- Remove diffuser (12): turn clockwise, and pull out diffuser leaving the outlet hose back on.
- Remove the sealing ring.
- If diffuser acting as a coffee mixer, pull off the whipper wheel (13).

Dispense head and freshbrew unit

- Remove the dispense head by pulling it forwards (14).
- Remove hoses with spouts from dispense head (15).
- Lift off and remove the coffee waste chute (16).
- Disassemble mixing funnels, hoses, distributor head and coffee outlet before soaking the parts.
- Disassemble parts of freshbrew unit in the sequence indicated on page overleaf.

Solid waste container and base tray


- Take out solid waste container (17). Empty container and insert a new liner.
- Remove the base tray from machine.

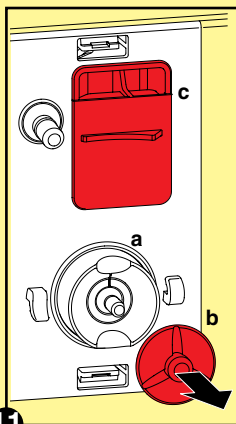
Cup carrier

- Remove the cup carrier (18).
- Clean the complete cup carrier (18a,b) (see Regular Cleaning).

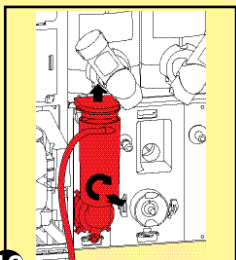
Drip tray

- Release lock for drip tray (19) (see Regular Cleaning).
- Remove the drip tray (20) and empty it. clean and dry parts. (see Regular Cleaning).

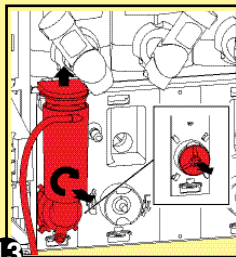
 Wipe sensor in lid dry.



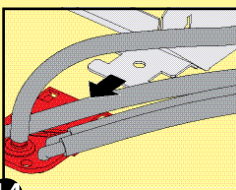
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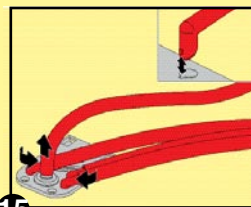
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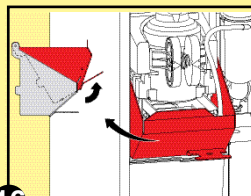
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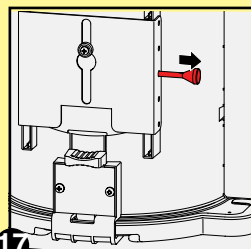
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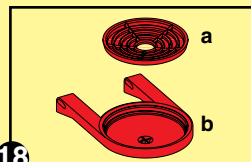
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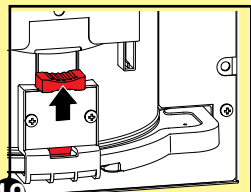
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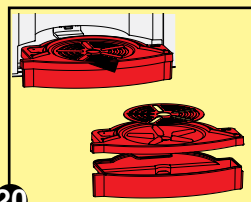
17



18

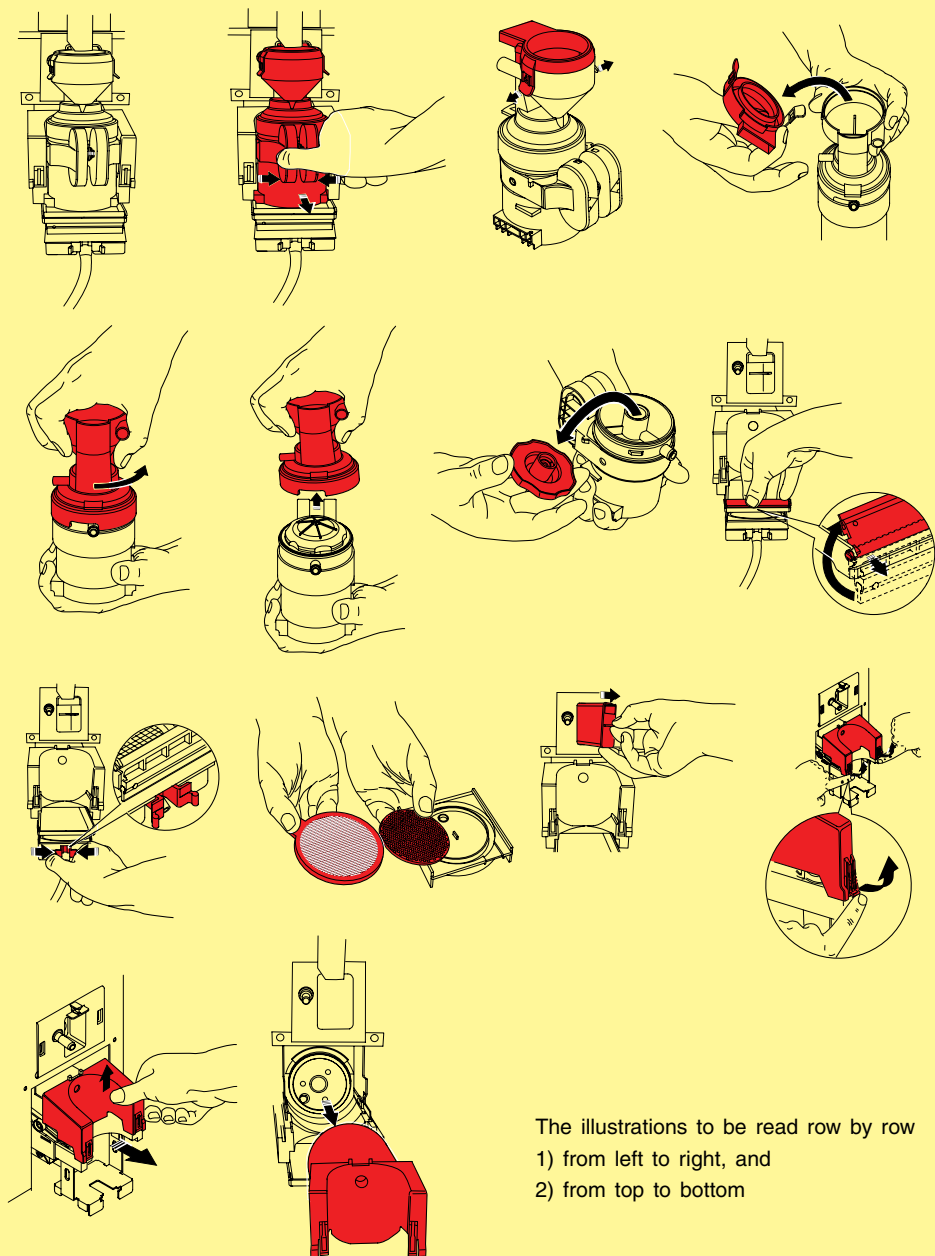


19



20

Disassembling the freshbrew unit

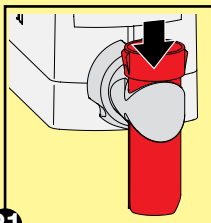


The illustrations to be read row by row

1) from left to right, and

2) from top to bottom

Deep Cleaning (continued)



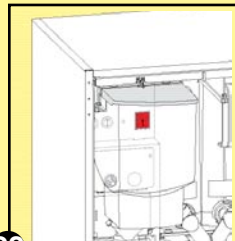
Cleaning inside and outside

- Clean the door and housing inside and outside, and finally the bottom with a clean, damp cloth.
- Flush all parts, which have been soaking, thoroughly with clean and warm water.
- Check that no dirt or cleaning agent remains on the parts.
- Dry all parts with a dry cloth.



Mounting the cleaned parts

- Remount all parts (as to freshbrew unit, see overleaf) and relocate canisters.
- Push the outlet tubes downwards to open the outlet spouts of the canisters (21).
- Turn the main switch of machine **on** (22).



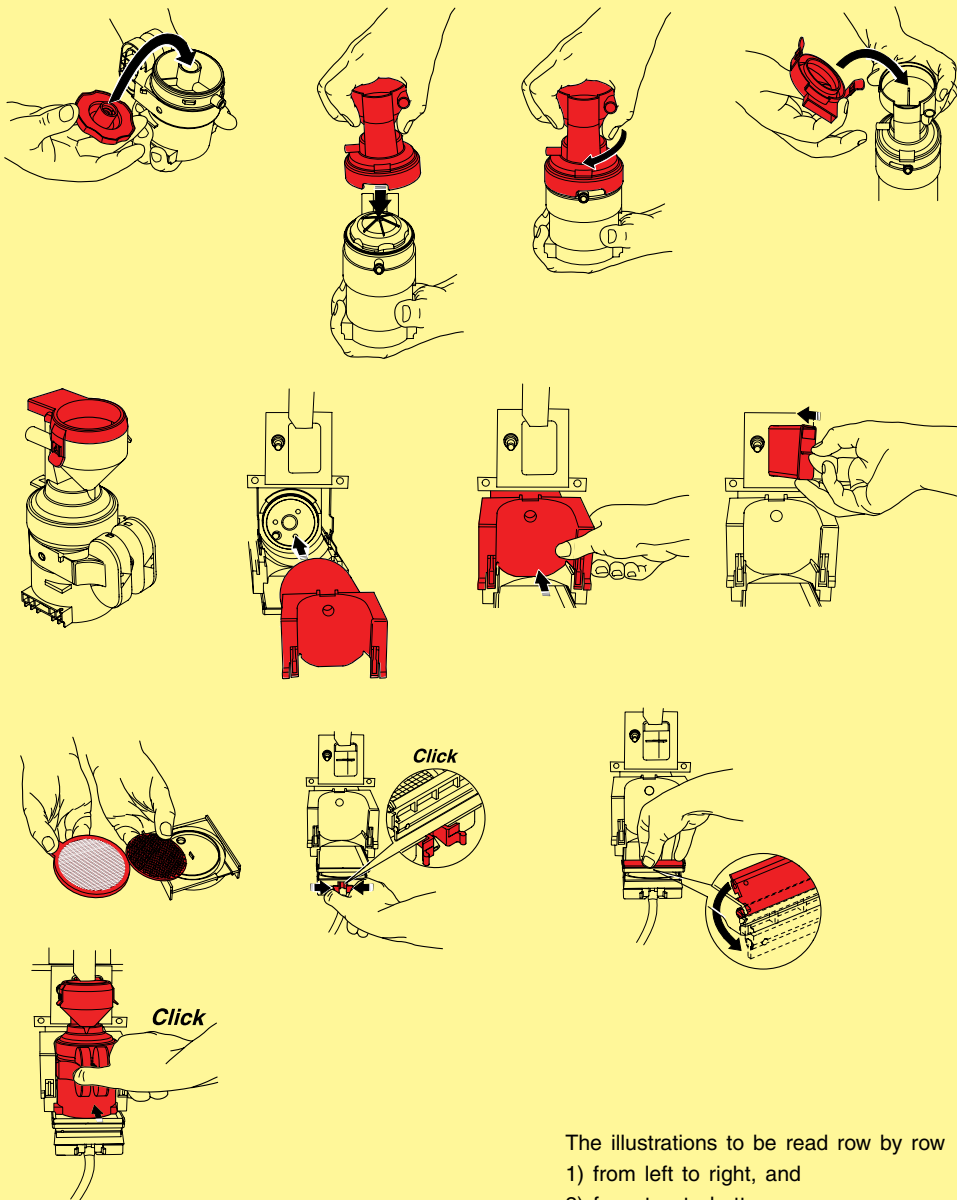
Rinsing and last check



There is the risk of being scalded by hot water. Observe the safety precautions in the operating instructions.

- Rinse machine twice (see *Regular Cleaning*).
- Clean exterior of the machine (damp cloth).
- Perform a test dispensing by pressing a selection button e.g. coffee with milk and sugar.

Reassembling the freshbrew unit



The illustrations to be read row by row
1) from left to right, and
2) from top to bottom

HACCP Guidelines

Directives

- For correct operation of the machine, at least the mentioned guidelines must be taken into consideration. The operator is held responsible for the correct operation.

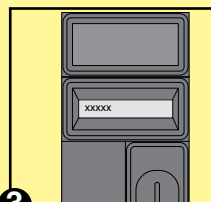
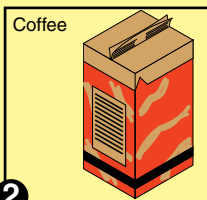
HACCP guidelines

Handling of coffee and ingredients

- Ensure hygienic handling:
 - wash hands, preferably with a disinfectant **(1)**
 - use hygienic gloves
 - after cleaning, do not touch surfaces of parts that may come into contact with food
 - always use a clean cloth when cleaning
 - keep the working area tidy.
- Check the package for integrity and damage **(2)**.
- Store the coffee and ingredients dry, cool and dark.
- Use the packages within the recommended time period (see the "best before"-date on the package).
- Always use packages according to the "first-in-first-out"-principle.
- Thoroughly close an opened package to keep the quality and preventing contamination.
- Coffee and ingredients should be stored separated from cleaning products.
- The ingredient container should be cleaned occasionally (see operating instructions).
- Do not fill more coffee or ingredients than needed until the next cleaning.

Cleaning the machine

- Observe the cleaning instructions.
- Clean the machine preferably at the end of the day
- After cleaning, dispense and check a drink (see "Last check").
- Fill in the cleaning record card.
- When the display indicates an error message **(3)**, observe the display messages on the reference card.
- Only use the recommended cleaning agents that have been approved for the food industry (slightly disinfecting, preferably liquids, tabs, possibly grains. Avoid powders).



HACCP Guidelines (continued)



Replacement

- Depending on the hardness of water, the nylon brewer filter with gasket must be replaced after approx. 25,000 drinks, even if apparently still efficient.

Filing

- After opening, write the date of opening on the package.
- File the "best before"-date of the package used to fill the machine.
- File service and maintenance reports.

Training

- Train staff on HACCP guidelines **(4)**.
- Implement the activities in the work schedules.
- For further questions please contact your service representative.

Cleaning Record Card

Declaration: This machine has been cleaned in compliance with the cleaning instruc-

[illegible]

Monthly management check	
Date	
Signature	
Comment	

KEEP THIS CARD WITH THE FB 7100 MACHINE
(and file when completed)